

Enjoy the below offers by booking our Christmas Catering Package
預訂聖誕宴會套餐，可享以下禮遇

A glass of welcome fruit punch for every guest 每位賓客可享一杯迎賓水果賓治	✓
Invitation card (8 sets per table) 邀請卡（每席8張）	✓
30% discount on pre-dinner snacks 餐前小食7折優惠	✓
Unlimited serving of soft drinks, chilled orange juice and specified house beer 無限暢飲汽水、橙汁及指定啤酒	✓
Free corkage (1 bottle per table) 免開瓶費（每席1瓶）	✓
5 complimentary parking spaces (subject to availability) 免費泊車位5個（視供應情況而定）	✓
Complimentary use of audio-visual equipment (subject to availability) 免費提供影音設備（視供應情況而定）	✓
Party favours for guests per table 每桌賓客均可獲贈派對禮物	✓
Discounted price on usage of built-in LED walls and vertical panels 優惠價租用LED幕牆及垂直面板	✓
One sponsored gift per event 每場活動贈送1份贊助禮品	✓

Prices are stated in Hong Kong Dollars and subject to 10% service charge
價目以港幣計算及另收加一服務費

Number of persons will be counted after seating
最終人數以入座後計算

For enquiries or reservations, please contact Catering Sales Team:
如有任何查詢或預定，請致電：

Catering Sales Office
酒店宴會營業部 ☎ 2132 1178

or email ✉ rrh.banquet@regalhotel.com
或電郵

34-36 Tai Chung Kiu Road, Shatin, Hong Kong
香港沙田大涌橋路34-36號

REGAL
RIVERSIDE HOTEL
SHATIN • HONG KONG
麗豪酒店



Christmas & New Year Menu
聖誕新年宴會套餐

2025 Christmas & New Year Lunch Buffet Menu

聖誕新年自助午餐套餐

Cold Dishes 冷盤

Selection of Sashimi 精選刺身
(Salmon, Tuna, Snapper and Sweet Shrimp)
(三文魚, 吞拿魚, 鯛魚及甜蝦)

Assorted Sushi 精選壽司
(Eel, Salmon, Crab Stick, Gunkan-maki and California Roll)
(鰻魚, 三文魚, 蟹棒, 軍艦壽司及 加州卷)

Served with Pickle Ginger, Wasabi and soy Sauce
配日本酸薑, 日式芥末及醬油

Assorted Cold Cut Platter with Turkey Breast
雜錦凍肉盤拼香草燒火雞胸

Green of The World 田園沙律吧

Assorted French Vegetables 法國雜錦鮮菜

Romaine Lettuce 法國生菜

Cherry Tomatoes, Cucumbers, Carrot and Sweet Corn

車厘茄, 青瓜, 甘筍及粟米粒

Served with Thousand Island Dressing, Honey Mustard Dressing,

Balsamic Vinaigrette and Olive Oil

配千島汁、蜜糖芥末汁、黑醋汁及橄欖油

Roasted Vegetables with Truffle 黑松露烤雜菜

Smoked Turkey and Peach Salad 水蜜桃煙火雞沙律

German Sausage and Cheese with Pickle Salad

德國肉腸芝士酸瓜沙律

Shrimp Salad with Pumpkin 南瓜大蝦沙律

Grilled Italian Style Cucumber and Cherry Tomato with

Olive Oil and Cheese

意式欖油青瓜車厘茄芝士沙律

Soup 湯

Roasted Pumpkin Soup with Carrot

南瓜甘筍湯

Served with Assorted Bread and Herbs Butter

配雜錦麵包及香草牛油

Per Person 每位\$468

Serving for 2 Hours 供應2小時
(Minimum 50 persons) (50位起)

Carving Station 燒烤精選

Roasted Christmas Turkey with Cherry Red Wine Sauce

聖誕烤火雞 配車厘子紅酒燒汁

Grilled Canadian Pork Loin in Prune Sauce

烤加拿大豬鞍 配西梅醬

Hot Dishes 熱盤

Pan-fried Sole Fillet with Herbs Cream Sauce

香煎龍脷魚柳 配香草忌廉汁

Baked Broccoli with Cheese in French style

法式芝士焗西蘭花

Stir-fried Sliced Whelk with Vegetables in Regal XO Sauce

富豪XO醬螺片炒時蔬

Braised Pork Shanks with Roasted Eggplant in Red Wine Sauce

紅酒燴豬小腿 配香烤茄子

Stir-fried Mussels with Peppers in Thai Style

泰式香葉辣椒炒青口

Roasted Chicken with Herbs

美式香草燒雞

Ham and Mushrooms Macaroni with Herbs Cream Sauce

火腿野菌長通粉 配香草忌廉汁

Stir-fried Potato with Black Truffle and Butter

黑松露牛油炒新薯

Fried Rice with Assorted Seafood

富豪海鮮炒飯

Desserts 甜品

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Stollen 傳統聖誕果子蛋糕

Chestnut Mousse Dome 栗子奶凍蛋糕

American Cheese Cake 美國芝士餅

White Chocolate Green Tea Brownie 白朱古力綠茶布朗尼

Panna Cotta with Fresh Mango 意大利香草奶凍拌鮮芒果

Bread and Butter Pudding 牛油麵包布甸

Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 香濃咖啡及茶

2025 Christmas & New Year Dinner Buffet Menu

聖誕新年自助晚宴套餐

Cold Dishes 冷盤

Assorted Seafood Platter 雜錦凍海鮮拼盤
(Clams, Blue Mussels, Prawns and Sea Whelks)
(鮮蜆, 澳洲藍青口, 鮮蝦及黃金螺)

Selection of Sashimi 精選刺身
(Salmon, Tuna, Snapper and Sweet Shrimp)
(三文魚, 吞拿, 鯛魚及甜蝦)

Served with Pickle Ginger, Wasabi and Soy Sauce
配日本酸薑, 日式芥末及醬油

Assorted Cold Cut Platter with Turkey Breast
雜錦凍肉盤拼香草燒火雞胸

Smoked Salmon in Horseradish Sauce
煙三文魚配辣根汁

Green of The World 田園沙律吧

Assorted French Vegetables 法國雜錦鮮菜

Romaine Lettuce 法國生菜

Cherry Tomatoes, Cucumbers, Carrot and Sweet Corn

車厘茄, 青瓜, 甘筍及粟米粒

Served with Thousand Island Dressing, Honey Mustard Dressing,

Balsamic Vinaigrette and Olive Oil

配千島汁、蜜糖芥末汁、黑醋汁及橄欖油

Roasted Vegetables with Truffle 黑松露烤雜菜

Smoked Turkey and Peach Salad 水蜜桃煙火雞沙律

German Sausage and Cheese with Pickle Salad

德國肉腸芝士酸瓜沙律

Shrimp Salad with Pumpkin 南瓜大蝦沙律

Grilled Italian Style Cucumber and

Cherry Tomato with Olive Oil and Cheese

意式欖油青瓜車厘茄芝士沙律

Soup 湯

Lobster Bisque

干邑龍蝦湯

Served with Assorted Bread and Herbs Butter

配雜錦麵包及香草牛油

Per Person 每位\$588

Serving for 2 Hours 供應2小時
(Minimum 50 persons) (50位起)

Carving Station 燒烤精選

Roasted Christmas Turkey with Cherry in Red Wine Sauce
聖誕烤火雞 配車厘子紅酒燒汁

Grilled Sirloin Steak with Black Pepper Reduction and
English Mustard

海鹽烤西冷牛扒 配黑椒燒汁及英式芥末

Hot Dishes 熱盤

Pan-fried Sole Fillet with Herbs Cream Sauce

香煎龍脷魚柳 配香草忌廉汁

Roasted Duck Breast in Dark Cherry Sauce

燒鴨胸 配黑櫻桃汁

Stir-fried Seasonal Vegetables with Mushrooms in Abalone Sauce

鮑汁鮮菌燴時蔬

Roasted Lamb Chops Served with Herbs and Grilled Eggplants

香草燒羊扒 配香烤茄子

Malaysian Beef with Potatoes

馬來椰汁咖喱牛肉

Roasted Chicken with Herbs

美式香草燒雞

Ham and Mushrooms Macaroni with Herbs Cream Sauce

火腿野菌長通粉 配香草忌廉汁

Stir-fried Potato with Black Truffle and Butter

黑松露牛油炒新薯

Fried Rice with Assorted Seafood in Regal XO Sauce

富豪XO醬海鮮炒飯

Desserts 甜品

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Stollen 傳統聖誕果子蛋糕

Baked Christmas Cookies 焗聖誕曲奇餅

Orange Chocolate Mousse Cake 香橙朱古力奶凍蛋糕

White Chocolate Green Tea Mousse 白朱古力綠茶奶凍

Dried Fruit Pudding 聖誕乾果布甸

Tiramisu 意大利芝士餅

Orange Crème Brûlée 法式香橙焦糖布甸

Bread Pudding 麵包布甸

Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 香濃咖啡及茶

2025 Christmas & New Year Set Lunch Menu

聖誕新年午餐套餐

Appetizer 頭盤

Turkey and Fruit Salad
聖誕火雞 伴鮮果沙律

Soup 湯

Carrot and Pumpkin Cream Soup with Pan-fried Scallop

Served with Assorted Bread and Herbs Butter

甘筍南瓜忌廉湯配香煎帶子

配雜錦麵包及香草牛油

Per Person 每位\$365

Main Course 主菜

Roasted Spring Chicken in Herbs Sauce
Served with Mashed Potatoes, Bacon and Butter Broccoli
燒春雞配香草汁 伴煙肉薯蓉及牛油西蘭花

Or 或

Pan-fried Garoupa Fillet in White Wine Shallot Cream Sauce

Served with Mashed Potatoes, Bacon and Butter Broccoli

香煎石斑魚柳配乾蔥白酒忌廉汁 伴煙肉薯蓉及牛油西蘭花

Dessert 甜品

Tiramisu

意大利芝士餅

Coffee or Tea 香濃咖啡或茶

2025 Christmas & New Year Set Dinner Menu

聖誕新年晚宴套餐

Appetizer 頭盤

Smoked Salmon with Turkey and Fresh Fruit Salad
煙三文魚 伴聖誕火雞鮮果沙律

Soup 湯

Lobster Bisque with Crab Meat

Served with Assorted Bread and Herbs Butter

蟹肉龍蝦忌廉湯

配雜錦麵包及香草牛油

Main Course 主菜

American Angus Rib-Eye Steak in Port Wine Sauce
Served with Broccoli and Grilled New Potatoes with Garlic
烤美國安格斯肉眼牛扒 配砵酒汁伴牛油西蘭花及蒜燒新薯

Or 或

Pan-fried Sea Bass in Basil Sauce

Served with Tomato and Grilled New Potatoes with Garlic

香煎海鱸魚 配羅勒醬伴扒蕃茄蓉及蒜燒新薯

Dessert 甜品

Raspberry Chocolate Cake with Mango and Passion Fruit Sauce

紅莓朱古力蛋糕 配芒果熱情果汁

Coffee or Tea 香濃咖啡或茶